

TASTE

WINE BAR & KITCHEN

SERVED ALL DAY UNTIL 8PM

SMALL PLATES \$7

PICKLED EGGS

Beet pickled eggs with bacon & garlic

CASHEWS

Olive oil fried cashews with
crispy shallots & rosemary

ICEBERG SALAD

With radish, cucumber &
chive buttermilk dressing

KALE SALAD

Warm kale salad with legumes,
sweet potato, cranberry & sesame

TOMATO SOUP

Creamy tomato soup
with cheesy crouton

OLIVES

Marinated olives with
toasted spices & herbs

PAPAS BRAVAS

Roasted papas bravas with sriracha aioli

CHIPS & DIP

Potato chips & caramelized onion dip

MOZZARELLA FRITTERS

Roman style spaghetti and mozzarella
fritters served with a tomato sauce

TOASTS \$8

TWO PIECES PER ORDER

MUSHROOM TOAST

Roasted mushroom and peppers,
gruyere & caramelized onion

SQUASH TOAST

Ricotta, roasted squash,
diced apple, & vin cotto

PROSCIUTTO TOAST

Prosciutto, honey mustard & béchamel

SHRIMP TOAST

Wine poached shrimp, oregano
mayo, cucumber & red onion

POTATO TOAST

Creamy potato, sautéed
zucchini, roasted garlic
& parmigiano frico

ADD a sunny side up egg + \$3

LARGE PLATES \$14

HUMMUS

Chickpea hummus with crisp
vegetables, tapenade & flatbread

FONDUE

Gruyere fondue with bread, housemade beef
sausages, fresh apple & pickles

MEATBALLS

Korean style pork and shrimp
meatballs with gochujang and
sautéed bok choi ricotta

GNOCCHI

with tomato, parmigiano, and breadcrumbs

SANDWICHES \$16

ALL SANDWICHES SERVED ON HOUSEMADE
FLATBREAD AND WITH CHIPS

CROQUE MADAME*

Béchamel, prosciutto, bacon gruyere
& crispy fried hen egg

MEATBALL BÁNH MÌ

Pickled vegetables, prosciutto,
iceberg, shredded bok choi, sliced
chilies, cucumber & sriracha aioli

MOROCCAN EGGPLANT

Grilled eggplant, ras el hanout,
olives, cucumber, roasted red peppers,
hummus & garlic yogurt

ITALIAN AMERICAN

Prosciutto, soppressata, mozzarella,
pickled vegetables, tapenade, iceberg,
red wine vinaigrette, peperoncini,
arugula, & italian vinaigrette

**ALL SANDWICHES CAN BE
TURNED INTO A SALAD.**

MID-DAY HAPPY HOUR

2:30PM-5PM

CARAFE & YOUR CHOICE | \$32

Today's curated house wine (½ bottle)
& your choice of two small plates OR fondue

SNACK PACK | \$30

Choose any 5 small plates

ALLERGY DISCLAIMER: Before placing your order, please inform your server if a person in your party has a food allergy. Your food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients listed. Be aware that all products are prepared in a kitchen where these ingredients are in the open & share equipment.

*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEESE & CHARCUTERIE

SINGLE | \$7
Select 1

SMALL | \$19
Select 3

LARGE | \$28
Select 5

HOUSE BOARD | \$35
7 house selected

CHEESE

ROTATING SELECTIONS

MOSES SLEEPER, JASPER HILL FARM GREENSBORO, VT
COW, BLOOMY RIND

Inspired by French Brie, mild, gentle and savory with a creamy milk core.

OMA, VON TRAPP WAITSFIELD, VT
COW, WASHED RIND (“STINKY”)

Balances pungent & sweet flavors with aromas of nuts, cured meat and butter.

SLYBORO, CONSIDER BARDWELL FARMS WEST PAWLET, VT
GOAT, WASHED RIND

Washed in hard cider from Slyboro Cider House in Granville, NY, soft near the edges and semi-firm in the center, with sweet grassy notes and a hint of apple lingering on the rind.

READING, SPRINGBROOK FARM READING, VT
COW, ALPINE STYLE SEMI-SOFT WASHED RIND

Alpine style. Like a Swiss raclette, with salty funk and nutty undertones.

TARENDAISE, SPRINGBROOK FARM READING, VT
COW, ALPINE STYLE SEMI-FIRM WASHED RIND

Alpine style, robust nutty flavors with a hint of spiciness.

CHEDDAR, CABOT CLOTHBOUND CABOT, VT
COW, SEMI-HARD WASHED RIND

Tangy, caramel nuttiness; savory-sweet balance of flavor.

VERANO, VERMONT SHEPARD PUTNEY, VT
SHEEP & COW, SEMI-HARD

Rich butter and mushroom flavor.

BAYLEY HAZEN BLUE, JASPER HILL GREENSBORO, VT
BLUE VEINED

Like a Stilton, sweet, nutty & grassy with pepper & licorice notes.

BLUE, GREAT HILL MARION, MA
BLUE VEINED

Like a Roquefort, toasty and salty aromas & a bright, tangy and slightly peppery bite.

CHARCUTERIE

ROTATING SELECTIONS OF CURED MEATS

MOODY’S LOMO PORK

MOODY’S SOPPRESATA PORK

MOODY’S BRESAOLA BEEF

PROSCIUTTO PORK

ASK ABOUT OUR MOODY’S PICK OF THE WEEK

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